



Private Dining Dinner Menu

Tier One

Appetizers

(Pre-Select 3)

Caesar Salad

Soft Egg, Romaine, Cheese Crisp

Spinach & Honey Goat Cheese Salad

Spicy Coppa, Cara Cara Orange, Marcona Almonds, Aged Sherry Vinaigrette

Summer Kale Salad

Kohlrabi, Summer Radish, Jicama, Fresh Mint, Basil, Asian Vinaigrette

Candied Bacon

Maple, Black Pepper, Pickles

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Shrimp Cocktail

Lemon, Cocktail Sauce

(Supplemental Charge)

Entrees

(Pre-Select 3)

Pan Seared Bronzino

Summer Vegetable Cheese Gratin, Salsa Verde

Pink Salt & Crack Pepper Crusted Salmon

Asian Vegetables, Miso Butter

Frenched Young Roasted Chicken

Rosemary Pee Wee Potatoes, Asparagus, Chicken Au Jus

NY Prime Striploin

Burke Sauce, Garlic Roasted Potatoes, Watercress Salad

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Filet Mignon

(Supplemental Charge)

Desserts

(All Offered)

Mango Coconut Cheesecake

Pina Colada Sauce, Toasted Coconut

Chocolate Mousse Cake

Raspberry Sauce, Raspberries

Lemon Sorbet

Fresh Berries

Cheesecake Lollipop Trees

(Additional Per Person- Served for the Table)

Includes Coffee, Teas & Assorted Sodas

Plus 6% Administrative 8.625% NYS Tax & 18% Gratuity

Menu Selections Subject to Seasonal Menu Changes Based on Time of Year



Private Dining Dinner Menu

Tier 2

Appetizers

(Pre-Select 3)

Caesar Salad

Soft Egg, Romaine, Cheese Crisp

Spinach & Honey Goat Cheese Salad

Spicy Coppa, Cara Cara Orange, Marcona Almonds, Aged Sherry Vinaigrette

Summer Kale Salad

Kohlrabi, Summer Radish, Jicama, Fresh Mint, Basil, Asian Vinaigrette

Shrimp Cocktail

Lemon, Cocktail Sauce

Watermelon Tomato Gazpacho

Crab Salad, Avocado, Crème Fraiche

Candied Bacon

Maple, Black Pepper, Pickles

Maryland Crab Cake

Sriracha Remoulade, Verdant Greens

Surf & Turf Dumplings

Lobster with Bisque Sauce & Short Rib with BBQ Sauce

Entrees

(Pre-Select 3)

Pan Seared Bronzino

Summer Vegetable Cheese Gratin, Salsa Verde

Pink Salt & Crushed Pepper Crusted Salmon

Asian Vegetables, Miso Butter

Frenched Young Roasted Chicken

Rosemary Pee Wee Potatoes, Asparagus, Chicken Au Jus

NY Prime Striploin

Burke Sauce, Garlic Roasted Potatoes, Watercress Salad

Filet Mignon

Burke Sauce, Garlic Roasted Potatoes, Watercress Salad

Desserts

(All Offered)

Mango Coconut Cheesecake

Pina Colada Sauce, Toasted Coconut

Chocolate Mousse Cake

Raspberry Sauce, Raspberries

Lemon Sorbet

Fresh Berries

Cheesecake Lollipop Trees
(Additional Per Person Served for the Table)

Includes Coffee, Teas & Assorted Sodas

Plus 6% Administrative 8.625% NYS Tax & 18% Gratuity

Menu Selections Subject to Seasonal Menu Changes Based on Time of Year



Private Dining Dinner Menu

Tier 3

Appetizers

(Pre-Select 3)

Caesar Salad

Soft Egg, Romaine, Cheese Crisp

Spinach & Honey Goat Cheese Salad

Spicy Coppa, Cara Cara Orange, Marcona Almonds, Aged Sherry Vinaigrette

Summer Kale Salad

Kohlrabi, Summer Radish, Jicama, Fresh Mint, Basil, Asian Vinaigrette

Shrimp Cocktail

Lemon, Cocktail Sauce

Watermelon Tomato Gazpacho

Crab Salad, Avocado, Crème Fraiche

Candied Bacon

Maple, Black Pepper, Pickles

Maryland Crab Cake

Sriracha Remoulade, Verdant Greens

Surf & Turf Dumplings

Lobster with Bisque Sauce & Short Rib with BBQ Sauce

Pasta Course

Seasonal Variation

Entrees

(Pre-Select 4)

Pan Seared Bronzino

Summer Vegetable Cheese Gratin, Salsa Verde

Pink Salt & Crushed Pepper Crusted Salmon

Asian Vegetables, Miso Butter

Frenched Young Roasted Chicken

Rosemary Pee Wee Potatoes, Asparagus, Chicken Au Jus

Bone in Berkshire Veal Chop

Thyme Butter, Herbed Gnocchi, Lemon Caper Sauce

NY Prime Striploin

Filet Mignon

Ribeye

All Steak Served With Burke Sauce, Garlic Roasted Potatoes, Watercress Salad

Desserts

(All Offered)

Mango Coconut Cheesecake

Pina Colada Sauce, Toasted Coconut

Triple Chocolate Mousse Cake

Strawberry Sauce, Strawberries

Lemon Sorbet

Fresh Berries

Cheesecake Lollipop Trees

(Served for the Table)

Includes Coffee, Teas & Assorted Sodas

Plus 6% Administrative 8.625% NYS Tax & 18% Gratuity

Menu Selections Subject to Seasonal Menu Changes Based on Time of Year